

TERRE à TERRE

— CREATING CLASSIC —
AUSTRALIAN WINES

Terre à Terre Crayères Vineyard Sauvignon Blanc 2017

The 2017 Terre à Terre Crayères Vineyard Sauvignon Blanc is the ninth release of this Australian classic. The fruit is hand harvested from our close spaced Crayères Vineyard and whole bunch pressed before being fermented in large old oak demi-muids. 2017 was a great vintage, with some cooler months. The white wines are stunning, and our Terre à Terre Sauvignon Blanc has the characteristics of this vintage, with some very classic fruit flavours and very good texture, length and acidity.

Harvest date:

Sauvignon Blanc hand harvested on the 22nd of March 2017.

Vineyard description:

The Crayères vineyard is located at the top of a north-south limestone ridge in Wrattontully, one of Australia's most exciting regions. This vineyard has been baptised the Crayères Vineyard after the chalk cellars in Xavier's region of birth in Champagne, France because of the natural limestone caves found underneath the vineyard. The clay rich Terra Rossa top-soil, characteristic of the area, promotes nutrient uptake while the underlying limestone is a reserve of moisture for the vines. The Sauvignon Blanc was planted on rootstocks in 2004 using the F4V6 and H5V10 "Australian" clones on 101-14 rootstocks, at a relatively high density for the area (4,444 vines per hectare with 1.5m wide rows), which means more km² of canopy per hectare, and better fruit exposure. The fruiting wire is only 50cm above ground which provides extra ripeness for the vines in this cool climate region. The fruit from the western part of the vineyard is retained for our Crayères Vineyard Sauvignon Blanc.

Vintage description:

The 2017 vintage was an average vintage in terms of heat summations. Unlike 2015 and 2016, it was a late vintage, budburst finished late October 2016, and flowering was in full bloom by mid-December 2016. The fruit was hand harvested four weeks later than the warmer 2016 vintage.

Winemaking:

The fruit was hand harvested on the 22nd of March from the western part of the vineyard. Grapes were whole-bunch pressed and fermented in four 600L demi-muids at low temperatures. After 10 days of fermentation, the wine was left on lees for one month without sulphur, with no *bâtonnage*. It was then lightly sulphured in the demi-muids where it stayed for a further nine months on full lees, with lees stirring every two months. The wine did not go through malolactic fermentation to ensure that a crisp acidity balances the significant texture. It was bottled in mid-January 2018.

Cellaring Potential:

15-20 years

Food Pairing ideas:

Rick Stein's Dover Sole à la meunière.

Red Snapper with Lemon Butter,
Australian Capers and Duck-fat
Potatoes.

Grape Varieties:

Sauvignon Blanc (100%)

Closure:

Stelvin



Terre à Terre PTY LTD. ABN 78 147 922 316

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